

Special Issue

Food and Beverage Emulsions: Microstructural and Rheological Research

Message from the Guest Editors

Emulsion technology over such varied colloidal dimensions is applied in foods and beverages to impart desired texture properties, create mouthfeel, deliver bioactives targeting specific delivery sites along the human digestive system—including taste in the oral cavity, adjust optical appearance, etc. As a very active field of research aiming to contribute to the development of highly nutritious foods and beverages, this Special Issue endeavors to attract high-quality manuscripts to highlight scientific foundation and advance current understanding in the area of emulsion formulation in order to facilitate and encourage future commercial advances.

Keywords: Complex emulsions; Encapsulation; Interfacial design; Interfacial rheology; Rheology; Microstructure; Delivery of actives; Processing; Enhanced nutritional properties; Consumer

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Deadline for manuscript submissions

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About the Journal

Message from the Editor-in-Chief

Foods (ISSN 2304-8158) is an open access and peer reviewed scientific journal that publishes original articles, critical reviews, case reports, and short communications on food science. Articles are released monthly online, with unlimited free access. Currently, *Foods* has been indexed by the Science Citation Index Expanded (SCIE - Web of Science), PubMed, and Scopus. Our aim is to encourage scientists, researchers, and other food professionals to publish their experimental and theoretical results as much detail as possible. We therefore invite you to be one of our authors, and in doing so share your important research findings with the global food science community.

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